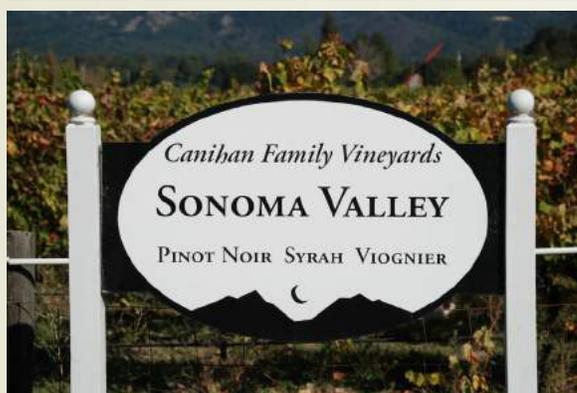




CANIHAN FAMILY CELLARS

Turning a family dream into a reality, Bill Canihan garners critical acclaim for his tiny Sonoma County winery with award-winning wines that are highly sought-after and rarely available.



Pinot Noir grapes ripen on the vine in Canihan Family Vineyards; Bill Canihan is involved with the entire winemaking process - from the vineyard to the cellar; A bluebird box in the vineyard invites birds and offers natural pest control; Bill Canihan honors his grandfather's vision by focusing on organic and biodynamic practices in the family vineyard.

Located in southern Sonoma Valley near Los Carneros is Canihan Family Cellars, owned and operated by Bill Canihan who is proudly (and enthusiastically) carrying out his family dream, one award-winning wine at a time. Canihan's inspiration for the small winery is steeped in family history and pays homage to his grandfather who dreamed of one day owning his own winery.

The dream dates back to 1920 when a young man named August Siegrist came to America in search of a better life. Siegrist was Canihan's grandfather, and had grown up supporting his family in Switzerland by working the nearby vineyards. While farming the hillside plantings of Pinot Noir and other cool climate varietals, Siegrist developed a respect for nature and sustainable farming, along with a cultivated love of wine.

Siegrist came to America in 1920 and eventually made his way into California wine country. Unfortunately, his timing couldn't have been worse as the country was thrown with the onset of Prohibition and he was forced to set aside his love for wine and refocus his dreams. Siegrist never gave up on his passion for wine though, and through the years, passed his interest and enthusiasm onto his family.

It wasn't until many years later (in 1975) that his dream began to be fulfilled. William Canihan, Sr. (Siegrist's son-in-law) purchased 20 acres of Basque farmland in Sonoma County with the intent of one day planting wine grapes. The land had been farmed organically for over 60 years and seemed an ideal setting for growing premium quality wine grapes. William's son, Bill Canihan, was only twelve at the time, but would grow to be the instrumental piece in jump-starting Canihan Family Cellars some 20 years down the road.

Bill Canihan was no stranger to wine growing up, and often enjoyed a glass at the dinner table with family (half wine, half water until he was old enough). While attending college at University of the Pacific (UOP), he shared his hobby with friend and roommate Jack Galante, who was planning to enter the winery business after graduation. Galante's family had land in Carmel Valley that would make a suitable vineyard, and it got Canihan thinking too...what about *his* family's land in Sonoma? It was just the motivation Canihan needed.

It was 1998 and the Canihans sought out noted viticulturist Phil Coturri to direct the planting of the vineyard and winemaker Alexandra Romanini to assist them in producing the first wines

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Bill Canihan is proud to be carrying out his grandfather's dream, focusing on Old World vineyard practices, minimalist winemaking techniques, and being true to the land.

ABOUT THE VINEYARD



Canihan Family Vineyards are located in Sonoma Valley near the Los Carneros appellation where the grapes receive cool evening breezes and frequent fog from the San Francisco Bay – perfect grape growing conditions for cool climate varieties like Pinot Noir. Bill Canihan is committed to farming sustainably and biodynamically and his vineyard is certified organic by CCOF (California Certified Organic Farms).

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from the vineyard. They wanted to maintain the organic practices to keep August Siegrist's vision alive, and of course chose to go with Pinot Noir as their primary varietal.

"I knew Pinot would grow best there because of the location," Canihan explained, "and we did a little Syrah too because I thought it would be the 'next big thing' – I still do. We also planted Cabernet Franc."

After producing just a couple barrels in 2002 and 2003, Canihan Family Winery made their first commercial release in 2004 with 170 cases of Estate Syrah. The wine created quite the buzz, being awarded "**Best of Show Red Wine**" from over 4,300 wines at the prestigious 2007 *San Francisco Chronicle Wine Competition* – the highest possible honor!

"I was really surprised," Canihan admitted, "but it opened up a lot of doors and it really validated what we were doing."

Canihan has found great success with his Pinots as well – they make up the large majority of Canihan Family wines and have become what the winery is best known for. Working with consulting winemaker Alexandra Romanini, Canihan masters the "hands-off" minimalist winemaking approach, and in turn, his wines are true expressions of his family vineyard.

The Canihan family also utilizes certified organic and biodynamic farming practices as a way of paying homage to Bill's grandfather August Siegrist. They're keeping his dream very much alive in every way they can.

Today, Canihan Family Cellars produces between 2,000 and 2,500 cases annually, a level that is quite comfortable and allows Canihan the ability to maintain his strict quality standards.

"We're really excited that each vintage seems to be better than the last," Canihan enthused. That's a good trend for this newcomer winery, one that can be validated with the consistent high scores and prominent reviews. What an awesome success story and tribute to this family dream.

Although purchased in 1975, the vineyards weren't planted until 1998, which gave the soil over 20 years of rest, allowing nature to thoroughly cleanse the soil before seeding. This biodynamic farming theory recognizes the balance and natural healing process in the soil and is an important factor to this particular farming method.

Canihan's vineyard manager is Phil Coturri, a lifelong farmer and one of Sonoma's leading organic viticulturists. With 30 years of experience behind him, Coturri has an excellent reputation for his organic and biodynamic practices and currently manages over 550 acres of grapes for 32 clients.

ABOUT THE WINEMAKER



Bill Canihan works closely with his consulting winemaker Alexandra Romanini to craft small lots of premium Pinot Noir, Syrah and Cabernet Franc. Romanini brings years of experience working for Kuleto Estate, Bouchaine, Mumm Napa Valley, and Domain Chandon.

All of Canihan's small production wines are made from the family estate vineyards in Sonoma County. His methods showcase the extraordinary fruit from the cool-climate site and the response Canihan's wines continue to receive is nothing short of impressive.

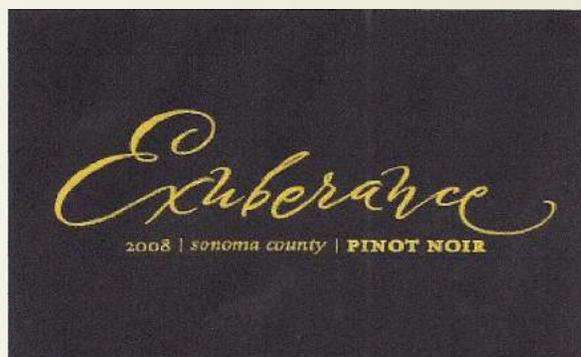
Canihan studied business while at UOP and in his free time enjoyed ski racing (he actually almost made the Olympic Team and for three seasons raced on the Pro Circuit). After college, Canihan joined two San Francisco-based wine tasting groups, the Vintners Club, and Friends of the Grape (FOG) where he focused on the details of his favorite producers, such as Rochioli and Williams Selyem, and used them as guides in his own production.

Today, Canihan is thrilled to share his wines with others and currently offers his wines in two tasting room facilities – one being a winery collective with a group of boutique wineries in San Francisco and the other a small barn on his vineyard property in Sonoma Valley. "Bring your boots!" Canihan laughs. "It may be a little muddy out there, but it definitely gives people the real experience."

CANIHAN 2008 EXUBERANCE PINOT NOIR

Exuberance is a reserve bottling, made only for the finest vintages of Canihan Family Cellars. This elegant 2008 Pinot Noir was made from certified organic grapes grown within Canihan's estate Sonoma vineyard where the conditions are optimal for growing world-class Pinot Noir. Deep ruby-black in color, the 2008 Exuberance Pinot Noir has lush aromas of ripe strawberries, raspberries, rose petals, dried violets and cherries that fold into rich flavors of pomegranate, vanilla, leather and caramel with a soft, velvety mouthfeel.

Aging:	22 months in oak	Total Acidity:	0.60 g/100mL
Alcohol:	14.3%	Cases Produced:	180
pH:	3.76	Enjoy Now Until:	2017



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Dijon Herb Crusted Salmon

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|---|------------------------|
| 4 green onions, white and light green parts, minced | 1/3 cup olive oil |
| 1/4 cup chopped parsley | 3-4 salmon fillets |
| 1/4 cup chopped fresh oregano | Salt & pepper to taste |
| 1 Tbs. chopped thyme | 2 Tbs. Dijon mustard |
| 3 large garlic cloves | |

Preheat the oven to 450 degrees. Line a baking sheet with parchment paper.

In a bowl combine all herbs and garlic and drizzle with the olive oil to moisten. Season the salmon with salt and pepper, and place the skinned side on the baking sheet. Spoon 1 tsp. of mustard on each fillet, on the exposed side. Spread 2 Tbs. of the herb mixture on top.

Roast salmon about 10 minutes until barely opaque. Serve right away! *Recipe sourced from Canihan Family Cellars.*



Flatbread with Goat Cheese, Caramelized Onions and Basil

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|---|--|
| 1 Tbs. olive oil, plus more for brushing on the bread | 4 flatbreads |
| 2 yellow onions, sliced into 1/4-inch half moons | 4 ounces goat cheese |
| 1 tsp. salt | 8-10 large fresh basil leaves, cut into thin ribbons |
| Freshly ground black pepper | Pinch of crunchy sea salt such as Maldon |
| 1 tsp. sugar (optional) | |

Preheat the oven to 425 degrees.

Heat the olive oil in a medium frying pan over medium-low heat. Add the onions, salt and pepper, and cook for 15 minutes, stirring occasionally. The heat should be low enough that the onions sizzle quietly but don't brown too quickly. Add the sugar (if using) and continue to cook for another 10 to 15 minutes, until the onions are dark golden and a darker brown crust begins to form on the bottom of the skillet.

Add a splash of water to the pan. It will bubble furiously, picking up the browned bits. Continue to simmer until the water has evaporated but the onions haven't begun to brown up the bottom of the pan again, about 5 minutes. Turn off the heat.

Brush a bit of olive oil on each flatbread. Scatter the onions evenly over each flatbread and crumble a quarter of goat cheese on each. Bake for about 8 minutes, until the cheese is beginning to melt and the flatbread gets slightly crisp.

Remove from the oven, sprinkle a pinch of Maldon salt and the basil over the top of each bread, and cut into pieces. Serve warm. *Recipe sourced from TheKitchn.com.*

Find this recipe and all of your favorites online at GoldMedalWineClub.com/recipes. We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!



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